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Forest Food Showcase 2nd October 2011 Speech House 10am - 5pm

Whether you are a serious food fanatic or someone who just appreciates good food and drink there's more than enough at our Forest showcase to ensure that you, and your friends and family, have a great time. There's a wonderful festival atmosphere - and you'll certainly be able to taste the difference.

"Whilst there are now lots of Food and Drink Festivals across the UK, many of them are very similar to each other, involving outside exibitors and celebrity chefs who are specially brought in for the event. Each year we try to make this event a little different and this year we are concentrating on getting back to nature and celebrating the produce of the Forest of Dean." Said Amanda Smith, one of the event organisers.

"The Forest Showcase 2011 boasts an interesting mix of over 50 producers, some new plus our regulars, themed demonstrations and special promotions. There will be everything from cheese & chutneys, to ice cream & hot sausages, wild boar and local venison, artisan breads and plenty of ciders, wines & beers to accompany your favourite foods. One of our most popular regulars, Smarts Cheese this week won Best Tradtional British Cheese at the Bristish Cheese Awards 2011. They were also finalists in the Outstanding Contribution to Food and Farming "

YeeHaa Outdoor Pursuits will be at the event for the first time, they will be teaching skills to any young people interested in fire lighting and bush craft, as well as cooking over an open fire.

One of the highlights on show will be provided by James McCrindle from McCrindles cider will be demonstrating how he crushes his apples to make his delicious cider & will also be bringing along his apple press.

A special talk 'Living from the Land' will be given by Alan Cree, about how wild nature provides all the necessities of life - including food. The 'hedge chef' from Wilderness Discovery will follow his talk with a walk around Speech House where you will be able to discover the extraordinary range of wild foods on our doorstep.

Yvette Farrell from Harts Barn Cookery School will be demonstrating the 'Speech House Pudding' as featured in the television programme Countrywise & the Head Chef at Speech House will be demonstrating how to make his modern version. The cookery school will be providing 'have a go, making pasta' workshops.

The chefs from 1 Rifles will be offering tasters of ration packs in return for a donation to their a Swift and Bold Appeal. A 1 Rifles Masterchef will be cooking up a special dish in the demo kitchen to launch the "Cook for the Cause" recipe file, made up of tasty recipes donated by Michelin Star Chefs, local school children and producers and well known food fanatics such as Kate Humble, Adam Henson and Alex James from Blur. The appeal is to provide much needed immediate support for families of lost and seriously injured soldiers who are based at Chepstow but are currently deployed in Afghanistan. Swift and Bold Wristbands will be on sale at the event, plus an opportunity for you to purchase the unique Cook for the Cause Recipe File before it is promoted nationally.

Other demonstrations will feature Mario Constantinides from The Miners Arms, Whitecroft, bread making with Tori of Meadow Farm, Graham Waddington of Native Breeds cooking with Wild Boar, plus chefs and students from Gloucestershire College.

Music will be provided throughout the day from the **Feliks Tabis Swing Ensemble**, passionate acoustic jazz in the Style of Stephane Grappelli and Django Reinhardt. A taste of classics from the roaring 20's and swinging 30's to the finest Hot Club Jazz..

Kishe and Glenn Redwood will launch their Nomad Kitchen filling the much needed gap in providing excellent quality home-made vegetarian foods and speciality hot and cold drinks. These will include; Mexican bean burritos, hummus and fresh home grown salad little breads (panni) and banana, honey and coconut wraps! Berry smoothies and luxury hot chocolate will be served along side organic chocolate and zucchini cake and hot apple tea!

“We hope to give everyone the chance to enjoy excellent quality foods; from the home baked little breads and cakes to the freshly prepared fillings for the wraps to the speciality teas and super healthy smoothies!”

The menu will include seasonal produce from their organic garden and will be served with the health of the planet and each customer's well being at heart. And yes the packaging can all be re-cycled!

The Forest of Dean District Council’s waste team will be promoting the new weekly food waste recycling service due to be introduced in the Forest of Dean from July 2012. Residents visiting the stand will also be able to find out more about recycling in the district, composting and other waste minimisation initiatives.

In an era dominated by supermarkets and multi-nationals, it is easy to lose touch with where your food comes from and who makes it. This is a chance to celebrate the Forest's great range of food and drink and the people who produce it - the real lifeblood of our community.

Please come along and support the event on Sunday 2nd October at Speech House, 10am - 5pm, a great day out even if it rains thanks to the support of County Marquees and Speech House.

More info from www.forestshowcase.org

ENDS

Images from last years event

1. Young visitor enjoying Hillbrooks Ice cream

2. Artisan Chocolates

3. Severn Cider demonstrating their 'Honey & Cider Baked Ham' (recipe available from the showcase website)

4. The Pudding shop – Christmas puddings will be on sale!